

USDA INGREDIENT AND LABELING REQUIREMENTS

USDA Ingredient Standard List and Labeling Requirements for Ground Beef Products

CATEGORY	I N G R E D I E N T S									
	Skeletal Muscle	Skeletal Trimmings	Head Meat	Cheek Meat Limited to 25%	Added Beef Fat	PDCB*	PDBT**	Beef Hearts	Water, Binders, Extenders & Fillers	Organ Meats
Ground Chuck, Ground Round or Chopped Sirloin	⊘	⊘ (From muscle identified)	⊘	⊘	⊘	⊘	⊘	⊘	⊘	⊘
Ground Beef (also 100% Pure or Pure Ground Beef)	⊘	⊘	⊘	✓ (if exceeds 2%)	⊘	⊘	⊘	⊘	⊘	⊘
Hamburger	⊘	⊘	⊘	✓ (if exceeds 2%)	⊘	⊘	⊘	⊘	⊘	⊘
Pure Beef Patties (also 100% Pure Beef)	⊘	⊘	⊘	✓ (if exceeds 2%)	⊘	⊘	⊘	⊘	⊘	⊘
Pure Beef Patty Mix	⊘	⊘	⊘	✓ (if exceeds 2%)	⊘	✓	⊘	⊘	⊘	⊘
Beef Patties	⊘	⊘	⊘	✓ (if exceeds 2%)	⊘	⊘	✓	✓	✓	✓
Beef Patty Mix	⊘	⊘	⊘	✓ (if exceeds 2%)	⊘	✓	✓	✓	✓	✓

* PDCB – Partially Defatted Chopped Beef ** PDBT – Partially Defatted Beef Fatty Tissue

These ingredients are not allowed in these product categories.

⊘ : ingredients allowed in these products that are *not required* to be listed on the label. ✓ : ingredients allowed in these products that *must* be listed on the label.

This guide is provided for informational purposes only, to aid and assist Contracting Officer's Technical Representatives (COTRs) and Food Unit Leaders (FDULs) to more easily identify and determine relative food product quality.